

Chef's Kitchen

Pro wants hardworking appliances and surfaces

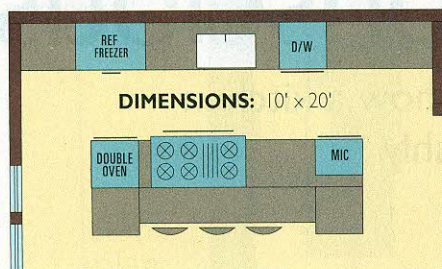
WISH LIST

- ✓ More functional when entertaining, yet not have people underfoot
- ✓ Welcoming, warm
- ✓ Modern, hip
- ✓ Efficient appliances

WHEN SHELLEY YOUNG, FOUNDER/CHEF/OWNER OF THE Chicago-area cooking schools known as The Chopping Block, wanted to redo her family's kitchen, she and designers Aimee Nemeckay and Susan Fredman, of the Susan Fredman Design Group, cooked up a layout and look that work for her culinary expertise as well as the frequent entertaining she loves to do. Despite knowing so much about equipment, Young wasn't looking for all the latest bells

and whistles in appliances and gadgets. She wanted hardworking choices in a warm, inviting setting. Nemeckay and Fredman set the cooktop on the island for views of the dining room beyond. They wrapped countertops in a maple butcher block, a good work surface. To the rear of the island, they set the refrigerator/freezer on one end, the sink in the middle and a pantry on the other side for balance. And to fashion the desired warm-but-sleek look, they had cabinets constructed from rift-cut white oak, stained brown, with a horizontal grain. Remaining countertops and the breakfast ledge were fabricated from concrete for urban sophistication. For the same reason, they built upper cabinets with aluminum frames and frosted-glass fronts, which reflect light in the windowless space. For color, they tiled the backsplash in pale green, elongated subway tiles, and painted walls and beams a complementary tan. The original oak floor was retained but stained a dark color to serve as an anchor. And because good layers of lighting are essential, the designers installed a few spots, plus pendants over the sink and undercabinet lights.

floor plan



The Basics

DESIGNERS: Aimee Nemeckay and Susan Fredman
Susan Fredman Design Group
350 W. Erie Street
Chicago, IL 60654
312-587-8150
fredmandesigngroup.com

LOCATION: Chicago, IL

» SPECIAL FEATURES:

Aluminum-framed, glass-fronted cabinets with pneumatic hinges, so cabinets open together; Island with John Boos maple butcher block top; Double ovens in island, so very accessible

PRODUCTS USED:

- **Cabinetry:** Wood-Mode Fine Custom Cabinetry, rift-cut white oak with nut brown stain
- **Handles:** Linear stainless steel, Emtek
- **Upper cabinets, stainless and frosted glass:** Wood-Mode Fine Custom Cabinetry
- **Countertops:** John Boos maple butcher block tops; custom polished concrete on breakfast bar and sink wall elevation
- **Backsplash:** Sandblasted subway tile in Straw color, through Susan Fredman Design Group
- **Range top, cooktop, double ovens, microwave, warming drawer:** Wolf
- **Hood:** Best by Broan
- **Refrigerator/freezer:** Sub-Zero
- **Sink, faucet:** Kohler, professional
- **Lights:** Antique nickel finish, Visual Comfort, through Susan Fredman Design Group
- **Dishwasher:** Bosch
- **Floor:** Existing white oak, refinished
- **Stools:** Aceray, through Susan Fredman Design Group





PHOTOGRAPHY: NICK NOVELLI

COOK'S VIEW The cooktop, above, was set on the island behind the eating ledge, so the cook can view the activity in the dining room beyond.

CLOSE AT HAND Within the galley-style work space, far left and left, all the appliances are just a few pivots away from each other.